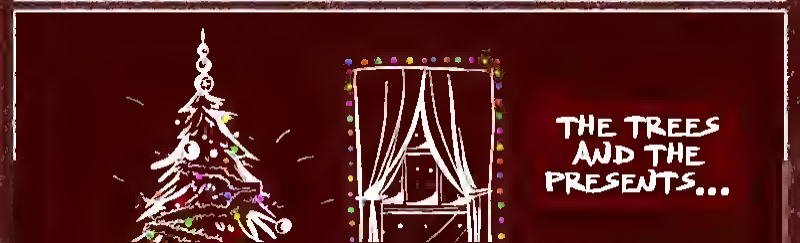
COOKING COMICALLY



AND THE LIGHTS IN THE NIGHT
OR THE WAY THE SNOWY AIR BITES JUST RIGHT
BUT THERE IS NOTHING THAT I HOLD QUITE SO DEAR...
AS THE COOKIES MY MOM MAKES EVERY YEAR

MOM'S
CANDY CANE
COOKIES
DIFFICULTY
MAKING IT
INTO THE
BY TYLER CAMPS

THE NICE LIST

THE WET STUFF

Powdered Sugar
1 Cup 125g

Eggs
1

Butter
1 Cup 225g

Vanilla
1½ Tsp 7ml

THE DRY STUFF

All-Purpose Flour
2½ Cups 300g

Salt
1 Tsp 6g

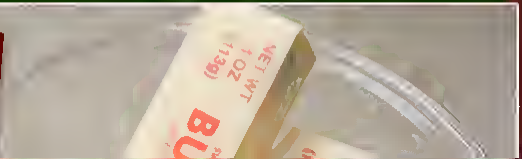
THE OTHER STUFF

Candy Canes
~3

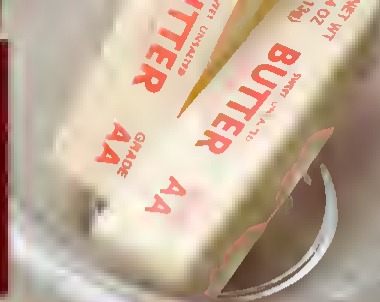
Powdered Sugar
1 Tbsp 8g

Red Food Coloring
1 Tsp 5ml

BEGIN BY SOFTENING YOUR BUTTER



MICROWAVE IT IN 30 SECOND INTERVALS UNTIL IT CAN BE WHIPPED SMOOTH, BUT ISN'T ENTIRELY LIQUID



THE DRY STUFF

All-Purpose Flour
2½ Cups 300g

Salt
1 Tsp 6g

AND ALSO SIFT OR WHISK TOGETHER YOUR FLOUR AND SALT AND SET ASIDE

THEN

THE WET STUFF

Powdered Sugar
1 Cup 125g

Eggs
1

Butter
1 Cup 225g

Vanilla
1½ Tsp 7ml

THROW ALL THE WET STUFF TOGETHER AND MIX REALLY WELL

ALRIGHT, WE'VE

GOT WET STUFF AND DRY STUFF...

YOU KNOW THE DRILL

MAKE A WELL IN YOUR DRY STUFF

POUR THAT WET STUFF INTO THE DRY STUFF

MOVE THE DRY

STUFF FROM THE SIDES OVER TOP OF THE WET STUFF AND CONTINUE MIXING
SOON ENOUGH YOU'LL HAVE DOUGH
PLACE ONE HALF OF THE

DOUGH IN A SEPARATE BOWL
AND MIX IN THE FOOD COLORING
RED
1 Tsp
THEN ROLL OUT STRIPS OF EACH COLOR

PRESS THEM
TOGETHER LIGHTLY
AND

DO THE
TWIST

AND PLACE THE COOKIES ON A PAN LINED WITH PARCHMENT PAPER

BAKE @ 375°F (190°C) FOR 10-12 MINUTES

MEANWHILE

CRUSH THE CANDY CANES AND POWDERED SUGAR TOGETHER IN A BAG
USE THAT TO DUST THE BAKED COOKIES LIGHTLY
SERVE WARM AND ENJOY

THE NOTES

- Merry Christmas Mom. I love you.

- If you end up melting your butter completely it isn't the end of the world. Just make sure it's not hot enough to cook your egg when you mix everything together.

- This is a great recipe if you have kids. It helps to have extra people to roll out the dough and it's a lot like playing with playdough. Win win.

- It helps to roll the dough into smooth balls before rolling it out into logs.

- When you split the dough in half, you can split it again and make different colored cookies like green or blue.

Merry Christmas and Thank You For Reading

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